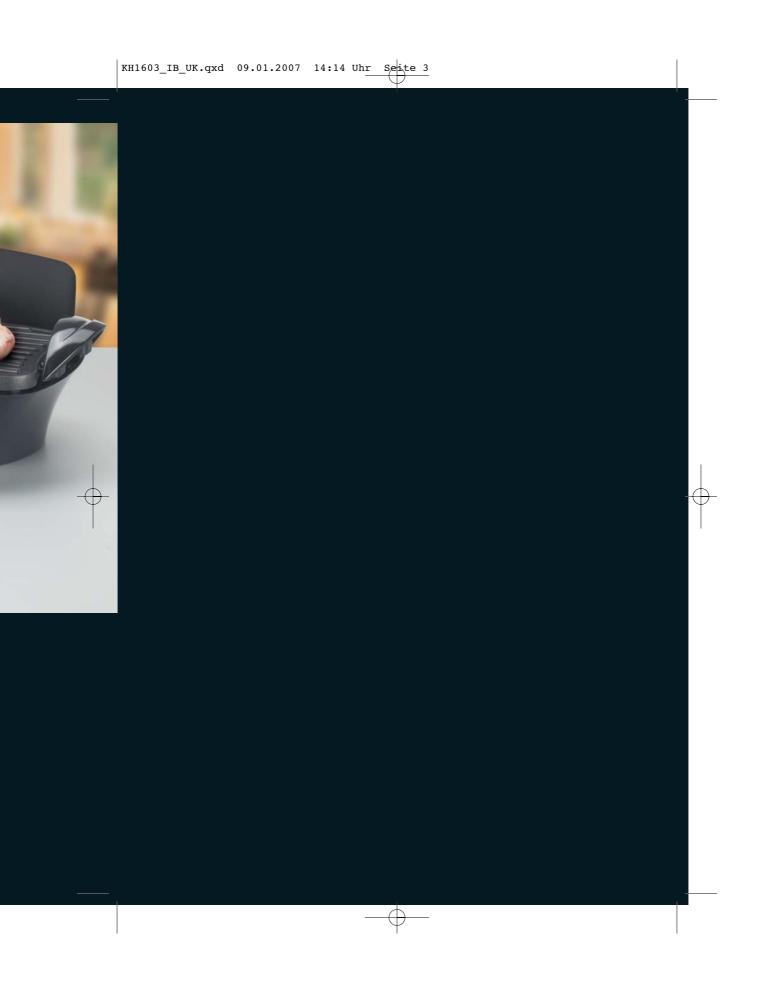


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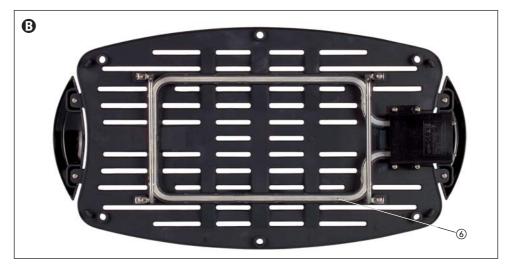


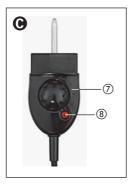
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Tabletop grill
 Instructions for use









| Tabletop grill KH 1603      |   |
|-----------------------------|---|
| Proper use                  | 4 |
| Technical information       | 4 |
| Important safety advice     | 4 |
| Controls                    | 5 |
| Operation                   | 5 |
| Handling of the table grill | 5 |
| Thermostat settings         | 6 |
| Some tips                   | 6 |
| Cleaning and care           | 6 |
| Disposal                    | 7 |
| Warranty & customer service | 7 |

Read the operating instructions carefully before using the appliance for the first time and preserve this booklet for later reference. Pass the manual on to whomsoever might acquire the scale at a later date.

- 3 -

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# Tabletop grill KH 1603

#### Proper use

The device is intended for grilling foods that are suitable for grilling.

Only original accessories are to be used – and used as described. Any other use or modification shall be deemed improper use and could give rise to considerable dangers.

The manufacturer will not accept liability for loss or damage arising from improper use. Not suitable for commercial use.

## **Technical information**

| Mains voltage: | 230 V ~ 50Hz |
|----------------|--------------|
| Nominal power: | 1600 W       |

# Important safety advice

# To avoid danger to life from electric shock:

- Do not operate the device if it has a damaged mains lead or plug.
   If the connection lead or device does not work perfectly or is damaged, have it examined and repaired immediately at the service centre.
- The service centre for your country is shown on the guarantee card.
- Before bringing into use and each time after cleaning, check that the connection contacts on the grill plate are dry.
- Make sure that the mains lead cannot touch any hot parts. Never use the device in the vicinity of open flames, a hotplate or a hot oven.

 Do not place the device out in the rain. Do not use it in a damp or wet environment. Make sure that the mains lead never gets wet during operation.

#### To avoid a fire hazard and injuries:

- Never leave the appliance unattended during operation.
- Never place the appliance underneath cupboards or near curtains or other similar easily flammable materials and keep such materials away from the appliance.
- Keep the appliance and the power cord away from children. Children often underestimate the danger arising from electrical appliances.
- Danger of burning! Allow the appliance to cool down completely before cleaning.
- **Danger of burning!** Only use the heat-insulated handles. The surfaces of the appliance become very hot during operation.
- Make sure the appliance is standing firmly.
- Position the appliance near a wall socket, if possible. Make sure that the power plug is easily accessible in case of danger and that no-one can trip over the power cord.
- Protect the non-stick coating by not using metal tools such as knives, forks etc. If the non-stick coating is damaged, do not continue to use the appliance.

## This is how to use the device safely:

- If danger arises, pull the mains plug immediately out of the mains socket.
- Never use the device for a purpose for which it was not intended.
- Do not allow excessive heat to build up in or around the device. Do not place aluminium foil or any grill utensils on the grill. Excessive heat buildup can destroy plastic components or the coating.
- Always operate the tabletop grill KH 1603 using the special thermostatic plug supplied.
- Do not use the grill plate unless the collecting tray is under it.
- If you are not using the device, if you intend to remove any parts or before cleaning – remove the mains plug and lead from the device.

## Controls

- 1) Barbecue grate
- ② Anti-spitting shield
- ③ Collecting tray
- ④ Connection for power cord with thermostat
- ⑤ Heat-resistant handles
- ⑥ Heating element
- ⑦ Thermostat
- ⑧ Pilot lamp

## Operation

The grill may only be operated with the collector ③ provided. The voltage of the power source must

correspond with the information on the rating plate of the appliance.

#### Handling of the table grill

A good and even heat distribution is ensured by the integrated heating element (a) in the barbecue plate. Cleaning is simplified by the non-stick coating and the sticking of goods to be barbecued is prevented.

- Fill the collecting tank ③ with max. 0.5 I water. You will therefore prevent dripping fat from baking on and facilitate later cleaning of the appliance.
- Attach the anti spitting shield (2) to the rear side of the barbecue when grilling foods with a high fat content. This is also suitable as a windshield for using in open air. Push the three attachment strips of the anti spitting shield (2) on one side of the barbecue grate (1) into the holes provided. For this you will have to slightly bend the spitting shield (2).
- Position the barbecue on an absolutely even surface.
- Place the barbecue on a surface not sensitive to heat.
- Check whether the barbecue grate ① is correctly positioned on the collecting tray ③ (see fig.④).
- Plug the power cord with thermostat
   ⑦ into the appliance and connect it to the mains.

- 5 -

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- Adjust the desired heat level at thermostat (7). The barbecue begins to heat up and the pilot lamp (8) lights up.
- As soon as the pilot lamp (8) goes out, the barbecue has reached the set heat level and is ready for operation.
- The barbecue requires approx. 15 minutes to heat up.
- Danger of injury! When the barbecue has heated up, only touch it via the heat-insulated handles (5).

#### Thermostat settings

Grill switched off

Grill switched on; low tempera-

Grill switched on; medium tem- $\circ$  perature (e.g. for vegetables)



Grill switched on; high temperature (e.g. for meat)

#### Some tips

- Tender meat is best suited for grilling.
- Meat cuts such as from the shoulder or the neck which are marinated overnight become more tender.
- Avoid cutting items to be grilled on the grill surface.
- Always use grill tongs and not forks for turning the items grilled. In this way the items remain juicy inside and do not dry out.
- Avoid the grilling of thick foods, due to the longer cooking time required.

#### Cleaning and care

- The device must be switched off. Disconnect the power cord and then remove the power cord from the appliance.
- Make sure that neither the power cord nor the plug come into contact with water or other liquids.
- Remove coarse dirt with a damp cloth.
- Protect the non-stick coating by not using metal tools such as knives, forks etc. If the non-stick coating is damages, do not continue to use the appliance.
- The barbecue grate ① and the collecting tray ③ are suitable for cleaning in dishwashers. In case of manual cleaning, use a plastic brush and hot soapy water.
- Thoroughly dry the plug-in contacts on the barbecue grate ① after cleaning.
- The inside of the appliance must be completely dry before being used again.

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## Disposal



Do not dispose of the device in normal domestic waste.

Dispose of the device over a registered waste disposal firm or through your communal waste disposal facility. Observe the currently valid regulations. In case of doubt, consult your waste disposal facility.



Dispose of the packaging materi als in an environmentally responsible manner.

## Warranty & customer service

The warranty conditions and service centre address can be found in the enclosed warranty slip.

- 7 -

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